

The Manufacturing Confectioner 1973

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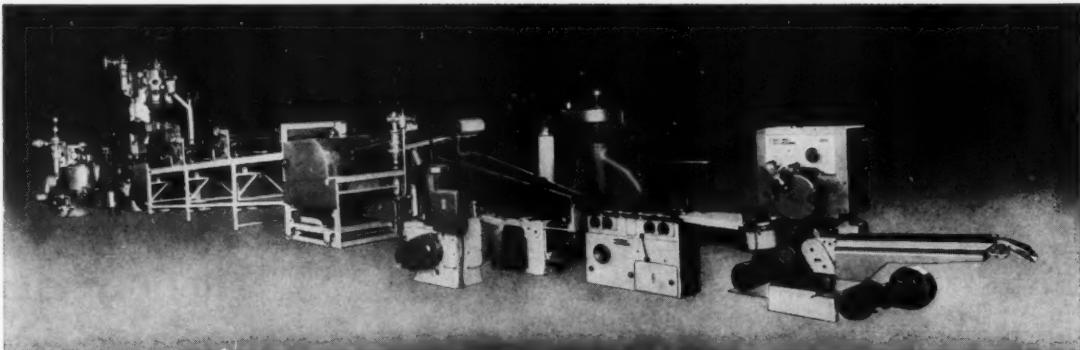
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Data:

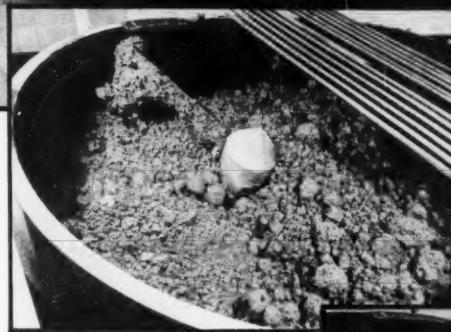
Total Batch: 13,200# Milk Chocolate
Initial Fat: 24%
Power Consumed: 101KWH/Ton
Total Moisture Loss 0.92%
Finished Viscosity: 62/118 Poise

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Dry conching

Time: 01:01
Moisture: 1.4%
KW: 40

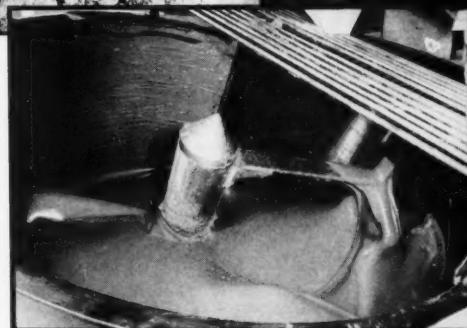
End of the
dry conching phase

Time: 04:00
Moisture: 1.05%
KW: 39



Plastifying

Time: 06:00
Moisture: 0.8%
KW: 28



Final liquid conching phase

Time: 10:30
Moisture: 0.6%
KW: 8

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